

STARTERS

- OYSTERS*** Kumamoto & Beau Soleil ½ Dozen 28
- CRUDITÉS** Fresh Vegetables with Homemade Ranch 20 (V)
- SHRIMP COCKTAIL** Bombay Cocktail Sauce 34
- PIGS IN A BLANKET** Spicy Brown Mustard 18
- THE POLO BAR CRAB CAKE** Thinly Crusted with Mustard Bell Pepper Sauce 36
- TUNA TARTARE*** Avocado, Mustard Greens & Crispy Shallots with Soy Ginger Dressing 32
- CLAMS OREGANATA** Prosciutto, Breadcrumbs, Garlic & Shallots with a Lemon-Butter Sauce 24
- CAVIAR & POTATOES*** 1 oz. Golden Osetra with Crispy Potatoes, Crème Fraîche & Chives 145

SOUP & SALADS

- MUSHROOM SOUP** Arugula Pesto & Crispy Hen-of-the-Woods Mushroom 22 (V)
- CLASSIC CAESAR SALAD*** Romaine Hearts & Country Bread Croutons with Shaved Pecorino 24
- CHOPPED VEGETABLE SALAD** Cucumber, Tomatoes, Avocado, Asparagus, Green Beans, Hearts of Palm, Radishes, Black Olives & Vermont Creamery Feta with Mustard Vinaigrette 24 (V)
- SANTA BARBARA SALAD** Gem Lettuce, Avocado, Orange, Cilantro, Basil, Vermont Creamery Feta & Taggiasca Olives with White Balsamic Vinaigrette 24 (V)
- BLT SALAD** Iceberg, Cherry Tomatoes, Grilled Berkshire Bacon & Oregon Blue Cheese with Herb Yogurt Dressing 26

SEASONAL VEGETABLES

- BEET RAVIOLI** Goat Cheese Wrapped with Thinly Shaved Red & Golden Beets, Walnuts & Sherry-Shallot Vinaigrette 22 (V)
- BURRATA & HEIRLOOM TOMATOES** Pistachio, Pesto, & Basil 24 (V)
- ROASTED CAULIFLOWER** Charred Mushrooms, Romesco Sauce, Microgreens, Lemon & Olive Oil 28 (V)

CLASSICS

- RALPH’S CORNED BEEF SANDWICH** Melted Swiss on Marbled Rye with Coleslaw 36
- LOBSTER ROLL** Celery, Lemon & Tarragon on a Toasted Brioche Bun with Old Bay Potato Chips 46
- DOVER SOLE** Pan-Seared with Meyer Lemon Butter Sauce 80
with Golden Osetra Caviar 110
- GRILLED BRANZINO** Sautéed Broccoli Rabe, Grape Tomatoes & Garlic Chips 45
Choice of Romesco Sauce, Spicy Parsley Sauce, or Roasted Tomato Sauce
- LOCH DUART SALMON** Romanesco, Sugar Snap Peas & Green Beans with Meyer Lemon Butter Sauce 42
- CHICKEN PAILLARD** Baby Kale, Mushrooms, Citrus Braised Endive & Pickled Sunchoke 36
- VEAL MILANESE** Arugula, Fennel, Red Onion, Radishes & Cherry Tomatoes 70

STEAKS & BURGERS

- THE POLO BAR BURGER** 35
Tomato, Lettuce, Onions, Pickles, Cheddar Cheese & Crispy Bacon
with Hand-Cut Fries
- VEGGIE BURGER** 28 (V)
Black Bean, Quinoa & Roasted Beets with Avocado, Tomato, Pepper Jack Cheese & Barbecue Sauce
with Hand-Cut Fries
- PRIME FILET MIGNON** 80
10 oz. with Onion Rings
- NEW YORK STRIP STEAK** 78
16 oz. with Choice of Peppercorn Sauce, Chimichurri, or Horseradish Cream Sauce
- BONE-IN RIB EYE** 110
22 oz. with Choice of Peppercorn Sauce, Chimichurri, or Horseradish Cream Sauce
- All of our steaks are USDA Prime Angus

SIDES

- Hand-Cut Fries 14
- Charred Heirloom Cauliflower 16
- Sautéed Garlic Spinach 12
- Mashed Potatoes 16
- Creamed Spinach 16
- Roasted Hen-of-the-Woods Mushrooms 20

(V) – VEGETARIAN

*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.